



The Cliff at Cap

*Valentines at the Cliff
14th February 2020*

Oysters Rockefeller

Island Conch Ceviche, Yellow Fin Tuna

Chilled Gazpacho, Snow Crab

Spiced Chorizo Risotto



Roast Entrecote, Caramelized Shrimps

Red Snapper, Cherry Tomato Vinaigrette, Fennel Shavings

Island Seafood Risotto, Grana Padano Crisp

Green Asparagus, Sweet Potato Gnocchi 



Red Velvet Cake, Drunken Strawberries

Painters Platte freshly churned Gelato

Dark Chocolate Fondant Salted Caramel

Farm house cheese Walnut & Date

2 courses EC\$190 | US\$71*

3 courses EC\$251 | US\$95**

All prices are subject to 10% VAT & 10% service charge

Please note that items marked with a * have a US\$20 supplement and with two **, a US\$35 supplement for All Inclusive meal Plan



The Cliff at Cape

*Valentine's Sharing His & Hers Dinner
2020*

His & Hers Cocktails to start

Ceviche Red Snapper, Avocado, Coconut

Paired with Chateau Mayne d'Eyquem, Graves 2016

Or

Duck Confit, Foie Gras, Brioche

Paired with 1971 Moulin Touchais Côteaux du Layon

Spiny Lobster Risotto, Micro Arugula

Paired with Chardonnay Dutcher Crossing 2015

Or

Seared Scallop, Braised Oxtail

Paired with Shannon Merlot, Elgin Valley

Frappe

Seabass, Green Asparagus, Gnocchi

Paired with Manetti, Sarotto, Gavi di Gavi 2018

Or

Roast Mignon, Caramelized Shrimps

Paired with XX de Corbin, St. Émilion 2014

Wild strawberry Panna Cotta. Gold Leaf

Paired with Private Passito, La Callatella

Or

Dark Chocolate Fondant, Salted Caramel

Paired with Grahams Six Grape Port

Tea and Coffee

EC \$318 | US\$ 120 pp food only

With Wine Additional

EC\$198 | US\$75

Please note that all prices are subject to 10% vat & 10% service charge and that there is a US\$35 Supplement for food only & US\$20 Supplement for the Wine Pairing for guests on all inclusive packages